

## CORONATA INTEGRATION 2024



CULTIVARS:	51% SAUVIGNON BLANC 49% SEMILLON
VINTAGE:	2024
ALCOHOL:	13.89%
RESIDUAL SUGAR:	4.4G/L
TOTAL ACIDITY:	5.3G/L
PH:	3.29
PRODUCTION:	2 314 BOTTLES

## TASTING NOTES

Breath-taking! Mouth-watering flavors of honeycomb and butterscotch enthrall your senses as hints of marmalade and raw almond dance across your palate. Blossoming into a full, creamy mouthfeel with seamless integration, the long, satisfying finish leaves a lasting impression. Serve alongside a wild smoked salmon with Turkish apricot, couscous, and rocket salad for a truly unforgettable dining experience.

NUTRITIONAL



INFORMATION

## WINEMAKER'S NOTES

Our Coronata Integration epitomizes the uniqueness of Durbanville's terroir and reflects the ability of South Africa to produce world class white blends.

This wine is comprised of 49% Semillon - fermented in French oak barrels allowing for a richer, fuller, rounder and more fruity wine - and 51% Sauvignon blanc - fermented in stainless steel to retain the freshness and vibrancy.

After fermentation the wine is blended and moved back to barrel to mature on the fine lees for another 8 months in seasoned 300L French oak barrels. This ensures a harmonious integration of the two components.

Named after the beautiful protea, P. Coronata. For us, the yellow core of the flower represents the Semillon, while the green petals on the outside, signifies the Sauvignon blanc in the blend.

2023



*Platter's*  
BY Diners Club  
INTERNATIONAL

2025

93

**Tim Atkin**<sup>MW</sup>

2024

DOUBLE  
GOLD

*M* Michelangelo  
International  
Wine & Spirits Awards

2024